

## CLAIMS

1. A food additive composition which contains 100 parts by weight of at least one water hardly soluble inorganic compound (A) selected from the group consisting of calcium compounds and magnesium compounds having a solubility in water at 20°C of not more than 0.1 g/100 g of water, 1 to 90 parts by weight of gum arabic (B) and 0.01 to 5 parts by weight of a chelating agent (C).
2. A food additive composition which contains 100 parts by weight of a water hardly soluble inorganic compound (A), 1 to 90 parts by weight of gum arabic (B), 0.01 to 5 parts by weight of a chelating agent (C) and 1 to 90 parts by weight of at least one additive (D) selected from the group consisting of emulsifiers, thickening stabilizers, modified starches, soybean polysaccharides and oligosaccharides, wherein an content of said component (B) is not less than 20 % by weight of the total amount of the components (B) and (D).
3. The food additive composition of claims 1 or 2, wherein the water hardly soluble inorganic compound (A) is at least one selected from the group consisting of calcium carbonate, calcium phosphate, dolomite, magnesium carbonate and magnesium phosphate.
4. The food additive composition of any one of claims 1 to 3, wherein the chelating agent (C) is at least one selected from the group consisting of condensed phosphates, malates, succinates, tartarates, glutamates, EDTA salts, gluconates and citrates.
5. The food additive composition of any one of claims 1 to

3, wherein the chelating agent (C) is at least one selected from the group consisting of malates, succinates, tartarates, glutamates, EDTA salts, gluconates and citrates.

6. The food additive composition of any one of claims 2 to 5, wherein the additive (D) is at least one selected from the group consisting of sucrose fatty acid esters having an HLB of not less than 8, glycerol fatty acid esters, sorbitan fatty acid esters, propylene glycol fatty acid esters, modified starches, soybean polysaccharides, propylene glycol alginic acid esters, tamarind gum, gum ghatti, tragant gum, xanthan gum, pullulan, cassia gum, locust bean gum, arabinogalactan, sclero gum and origosaccharides.

7. The food additive composition of any one of claims 2 to 5, wherein the additive (D) is at least one selected from the group consisting of sucrose fatty acid esters having an HLB of not less than 8, glycerol fatty acid esters, modified starches, propylene glycol alginic acid esters, tamarind gum, gum ghatti, xanthan gum, pullulan, locust bean gum, arabinogalactan, sclero gum and origosaccharides.

8. The food additive composition of any one of claims 1 to 7, wherein a calcium ion concentration (mg/l) satisfies the following requirement (a):

$$(a) \quad 0 \leq M < 10$$

M: calcium ion concentration (mg/l) of a food additive composition obtained by adjusting a solid matter concentration of calcium to 10 % by weight after pulverization and/or dispersion.

9. The food additive composition of any one of claims of 1

to 8, wherein a weight average particle diameter K ( $\mu\text{m}$ ) in particle size distribution of the water hardly soluble inorganic compound contained in the food additive composition is  $0.04 \mu\text{m} \leq K \leq 0.8 \mu\text{m}$ .

10. A food composition containing a food additive composition defined by any one of claims of 1 to 9.

11. The food composition of claim 10, wherein the food is a portion for coffee or black tea.

12. The food composition of claim 11, wherein an ingredient of the portion for coffee or black tea is derived from vegetables.